

IN THE SPECIFICATION:

Please amend the fourth full paragraph on page 3 as follows:

Thus, when there is a need to clean the cooking top, the control means are actuated, which command the opening of the cleaning-element elements supplying valves, to supply them to the conduit. Preferably, after a predetermined amount has been supplied, the valve is closed and the propelling means are actuated, so that the cleaning elements can circulate through the circuit to remove dirt from the cooking top. After a predetermined period of time, these control means command the turning-off of the propelling means and the opening of the draining valve, so that the cleaning elements and the dirt will be forced out of the circuit., as follows:

Please amend the sixth full paragraph on page 3, which extends though to page 4, as follows:

As in the kitchen-range of the invention, the oven comprises a cleaning-element spraying assembly, which may contain fixed or movable components arranged inside the cooking chamber and a base surface with an inclination that enable the sprayed cleaning elements, especially water containing detergent to flow into a pouring an opening. The spraying assembly preferably consists of fixed sprayers and a rotary spraying arm, which are fixed to the internal portion of the cooking chamber of the oven. In addition it has at least one first conduit connecting the pour opening to the propelling means, and at least one second conduit connecting the propelling means to the spraying assembly, so that the first conduit, the propelling means and the second conduit form a cleaning-element elements re-feeding circuit.

Please amend the second full paragraph on page 9 as follows:

In addition, protectors 11 and 12 are made of a polymeric material, although other materials and shapes are possible. In other examples of the invention, are provided at the cover 16, to prevent the water from entering-getting into the gas burners 15 and into the electric igniters 23 of the cooking top. The protectors or stoppers serve to close the ends of the conduits that lead the gas (in the case of gas ranges) to the burners and, consequently, to prevent water, coming from the cleaning process, from getting into the gas circuit. Alternatively, the nozzles

and burners themselves may have constructive shapes that prevent water from getting into the gas circuit. Anyway, in the present embodiment, one should ~~not~~ note that before closing the cover, the burners should be withdrawn so that the stoppers can adequately close the conduits (not shown) that lead gas to said nozzles. The protectors 12 function as protecting covers for the electric igniter 23, preventing contact thereof with the water, at the time of the self-cleaning operation. One also foresees the possibility of providing an internal system in the gas conduits for blocking the entry of water from the washing process into the gas circuit.

Please amend the first full paragraph on page 11 as follows:

After this cycle is carried out for a predetermined period of time (generally, this period coincides with the period that the water takes to be heated up to the predetermined temperature), the automation/control system 51 emits a command for opening the draining valve 20b, so that the pump 19 will drain the water out of the circuit through this draining valve 20b to an external sewage network. Attention is called to the fact that, after this, the automation/control system 51 may optionally emit a new command for opening the water inlet valve 20a, so as to receive water from the network again, for rinsing the range surfaces to be cleaned. In this way, after the water has reached the predetermined level within the reservoir 2, the same cleaning process is repeated, and one may or may not turn on the heating element 3. Once the pre-established water circulation period has finished, the water is drained by the above described process. It should be noted that this rinsing cycle may be repeated several times, until an adequate result is achieved. In the last ~~rinsing~~ rinsing process, one may include a surfactant liquid (for example, a brightening dryer, a drying liquid, among others), which is introduced into the process by means of a dispenser for this purpose (not shown), in order to prevent sprinkling onto the top surface 13. Moreover, water is preferably heated so that one can dry the rinsed surfaces by evaporation (through the vents 17 in the cover 16), the remaining water being drained by the pump 19, after which the automation/control system 251 turns off the equipment. Optionally, the drying of the cleaned surfaces may be effected by other principles, as for example, ventilation.

Please amend the third full paragraph on page 12 as follows:

A second flow conduit 105 connects an opening 121 to a filter 108 of an inclined surface 122 of the oven 100 to the water pump 19, which in turn is connected to the second water-spraying system by means of another spraying conduit 104. Consequently, the filter 108, the second flow conduit 105, the pump 19, the second spraying conduit 104, the spraying system and the inclined surface 122 form a second cleaning-liquid ~~conduit~~ circuit that works in parallel with the first cleaning-liquid circuit described above. In other words, when the pump 19 is functioning, the water propelled to circulate through these two circuits, removing the dirt from the coking top 13 and from the internal region of the cooking chamber 113.